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A GUIDELINE FOR THE PROPER USE OF PESTICIDES IN FOOD ESTABLISHMENTS

This factsheet is designed for both the pest control industry and the food handling, serving and preparation industry in order to outline the proper use of pesticides in food establishments.

Issue:

The majority of food handling, serving and preparation facilities in Ontario have contracts with pest control companies to keep pests such as flies, cockroaches and rodents under control. Most pest control firms service these facilities on a monthly basis. Although more and more companies are providing a complete pest management service incorporating inspection, monitoring programmes and/or sanitation reports and when required, the application of residual insecticides and/or rodenticides in critical areas, some companies are using pesticides as their only tool. The public do not want their food infested with and contaminated by insects or rodents; equally they do not wish to have residues of pesticides on their foods. The pest control technician often applies residual insecticides in food establishments where no actual insect infestation is present, usually as a preventative action, in order to deter insects entering from infested adjacent properties or from potentially infested incoming stock or because of past insect problems. The routine application of pesticides for pest prevention is not an allowable use of the majority of pesticides. The pesticide product label outlines specific use directions. Most product labels indicate use for the control of an existing pest infestation and in the case of most residual insecticides, application is restricted to close-down periods and limited to "crack and crevice" treatment.

Integrated Pest Management

The need for monthly application of pesticides by a pest control company can often be reduced by using an approach that combines physical, biological and chemical methods. Integrated Pest Management (I.P.M.) relies upon the integration of a combination of techniques. A major component is "building the pest out" by designing or repairing the structure to reduce pest entry. Habitat modification, in order to reduce the availability of harbourage areas, food and water to the pest, can be achieved by sealing cracks and crevices, and improving

housekeeping and sanitation programmes. The education of the staff of the food establishment by the trained pest control technician concerning the many components of I.P.M., including their role with respect to evaluation and feedback, is extremely important. The professional pest control technician will utilize his monthly service to inspect the premise, monitor for pest problems, advise the client on housekeeping and sanitation problems and if necessary use the most appropriate pesticide according to the specific label directions.

Licence Qualifications

In order to apply any structural use pesticide on a commercial basis in Ontario an individual must be trained and licenced as a structural exterminator in accordance with the Pesticides Act and Regulation 751. To operate a structural pest control business the owner must hold an operator's licence.

Ontario's legislation is complementary to that of the federal government. Under the Ontario Pesticides Act and Regulation 751, the provincial government, through the Ministry of the Environment, assesses the federally registered product and assigns it to one of six schedules. This classification is established on the basis of the product's toxicity, environmental or health hazard, persistence of the active ingredient or its metabolites, concentration and usage. It provides the rationale for regulating the distribution, availability and use of pesticides in Ontario.

The table on page 3 demonstrates the six structural licences, the schedules and conditions of use of pesticides in a food establishment. For an owner or full-time employee of a food establishment to use a schedule 3 pesticide product that person would require a Class 3 structural licence or an endorsed Class 6 licence; however, pesticide products classified as schedule 4 and/or 6 may be used without a licence since they are considered a very low hazard when used according to label directions, however, the Ministry of the Environment recommends that a food establishment utilize the services of a trained and licenced pest control applicator due to their experience in using pesticides. A booklet entitled "Pesticide Products Classified in Ontario" is available from the Ministry of the Environment District Office (see Pg. 5). This publication provides the schedule for each pesticide product by its federal Pest Control Products Registration Number (PCP #).

Pesticide Labels

The pesticide label, as regulated under the federal Pest Control Products Act, legislates the allowable uses and restrictions of the pesticide. Each product is assigned an individual registration number that appears on the product label.

The registered label is the final authority for the use of a pesticide product. Before a pesticide is used in a food establishment the applicator must read and understand the label directions for use, and is responsible for ensuring that the directions and precautionary statements on the label are followed. Sample labels and Material Safety Data Sheets are often provided to clients and reviewed with them to ensure the establishment is prepared prior to any pesticide treatment.

CLASS OF STRUCTURAL EXTERMINATOR'S LICENCE	SCHEDULE OF PESTICIDES AUTHORIZED FOR USE	CONDITIONS OF USE IN A FOOD ESTABLISHMENT
1	1*, 2, 3, 4, 5 and 6	As per label directions
2	2, 3, 4 and 6	As per label directions
3	3, 4 and 6	As per label directions
4	3, 4 and 6	As per label directions while assisting a Class 3
5	Termite control products	As per label directions
6	Endorsed for specific products or 3, 4 and 6	As per label directions
exempt	4 and 6	When used by owners/full-time employees on owners premise

* permit required for most uses.

Food Production and Serving Areas

Most pesticide product labels include precautionary statements which restrict the use of the pesticide - such as "in areas where food is prepared and served, use only in close down periods", "cover or remove all food and utensils", "wash all food preparation surfaces following the application". The pest control technician should make the staff of the food establishment aware of these restrictions and emphasize the following:

1. Engage only qualified (licensed) pest control technicians.
2. Reduce pesticide application by contracting for an Integrated Pest Management (I.P.M.) programme.
3. Work cooperatively with the pest control technician to establish good sanitation and housekeeping practices, monitoring, evaluation and feedback for an I.P.M. programme in the food establishment.
4. When the application of a pesticide is necessary, review with the owner/manager of the food establishment the product label before treatment.
5. Arrange for a close-down period during pesticide application and advise all staff. Remove all food, cover utensils and wash all food preparation surfaces following the application and take other steps as the label requires.
6. Consider sanitation inspection, monitoring, education and rodent and insect proofing as an important part of pest control.
7. Initiate regular written inspection reports to monitor and evaluate I.P.M. control programmes.

For further specific information concerning I.P.M. consult Factsheet #10-01-06.

**ONTARIO MINISTRY OF THE ENVIRONMENT
PESTICIDES CONTROL OFFICES**

<u>COUNTY</u>	<u>DISTRICT</u>	<u>TELEPHONE</u>
Essex, Kent, Lambton	H.E. Collins P.O. Box 726, 435 Grand Ave.W. Chatham, Ontario N7M 5L1	519-354-2150
Elgin, Middlesex, Oxford	D.C. Morrow/W. Lampman 985 Adelaide St.S. London, Ontario N6E 1V3	519-661-2200
Haldimand, Norfolk, Niagara, Hamilton, Wentworth, Dufferin, Wellington, Waterloo Brant	P. McCubbin/R. Miller Ontario Government Building 119 King St. W. Hamilton, Ontario L8N 3Z9	416-521-7640
Bruce, Grey, Huron, Perth	B.T. Lobb Ont. Min. of Agr. & Food Bldg. 20 King St., Box 688 Clinton, Ontario N0M 1L0	519-482-3428
Halton, Peel, York, Durham, Toronto, Simcoe, Muskoka	A.G. Carpentier/H. Ploeg/ C. Zubovits 7 Overlea Blvd., 4th floor Toronto, Ontario M4H 1A8	416-424-3000
Peterborough, Victoria, Haliburton, Northumberland	A.G. Carpentier 139 George St. N. Peterborough, Ontario K9J 3G6	705-743-2972
Frontenac, Hastings, Lennox & Addington, Prince Edward, Leeds & Grenville	D.A. Raddon/M. Ferguson 133 Dalton Ave., Box 820 Kingston, Ontario K7L 4X6	613-549-4000
Prescott & Russell, Renfrew, Stormont, Dundas & Glengarry, Ottawa-Carleton, Lanark	R.P. Cameron 2435 Holly Lane Ottawa, Ontario K1V 7P2	613-521-3450
Manitoulin, Nipissing, Parry Sound, Sudbury Cochrane, Timiskaming, Algoma	T.Spires/J. Negusanti/ K. McDonald 199 Larch Street Sudbury, Ontario P3E 5P9	705-675-4501
Kenora, Rainy River, Thunder Bay	G.R. Gammond Ontario Government Building 435 James St. S. Thunder Bay, "F", Ontario P7C 5G6	807-475-1215
Head Office	Pesticides Section 135 St. Clair Ave. W. Suite 100 Toronto, Ontario M4V 1P5	416-323-5022 227.4514

